

FLAVORING COMPOSITION AND METHOD OF FLAVOURING FOODSTUFFS OR BEVERAGES

ABSTRACT OF THE DISCLOSURE

One aspect of the present invention is concerned with a flavouring composition containing at least 5%, preferably at least 10%, more preferably at least 15% and most preferably at least 20% by weight of dry matter of glycine hydrochloride. The flavouring composition according to the invention is particularly suitable for use in low pH water based foodstuffs and beverages. Other aspects of the invention relate to the use of the aforementioned flavouring composition for flavouring foodstuffs or beverages and to foodstuffs or beverages to which 10% glycine hydrochloride has been added.